Day, ... Don't Miss A Single Day Major Prize Every

Cook's Fear of
Disaster

housewife who can make
takes the cakes. But so
homemakers believe there is
him mysteriously difficult
making cakes; they're afraid
a they start. Really, it's not
difficult
se examine this new deal in
ske situation;
t. there's the Angel Food
the one that used to cause
ches. Hore's a new and sursky simple method developed
sted at the Safeway Stores
Pigrity Wigsly Homemakers
u. The formula.

ANGEL FOOD CAKE
ps sifted from
up egg whites (8-10)
sp. salt
p. cream of tartar
cups sifted sranulated sugar
sp. vanilla
sp. almond extract
al ingredients at same
rature and measured care
before you start mixing.
MIXING METHOD
unbeaten egg whites in a
howl, add three-fourths of
tire amount of sugar which
of a cup Beat this mixatil it will stand in points,
NOT dry.
add, all at once, the flour,
of tartar, salt and remainthe sugar, but do not
this into the first mixtureentity. Add favoring last
of an extract, grated orreligious and the sugar which
of a cup Beat this mixatil it will stand in points,
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add, all at once, the flour,
of tartar, salt and remainthe sugar, but do not
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of an extract, grated orreligious and the conditions of fruits and vegetables.

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of tire grained cake that

TESULTS of these differtire or rotary beater makes
of the saince and the cooking
school this week by the Star Furfield the rotary beater makes
of the grained cake that
the condition of General Motors Gorproduct of Frigidaire solves that
problem for the housewile."

Our store refield the product of Frigidaire solves
from the said surface and surface
sacarota. The hydrator has
kept these carrots in perfect conundersolves the way and surface
surfa

THE RESULTS of these different methods of mixing are: Electric or rotary beater makes a very fine grained cake that somes within ½-inch of the top of in 3-inch angel food cake pan. The wire whisk or whip makes a cake rully. 1½ inches above the ban, but this cake does not have as fine a texture as the other two. THE BAKING PROCESS requires a moderate oven (325 decrees F.) for one hour. Simple, isn't it?

SPONGE CAKE, TOO

Now ist's examina sponge cakes, nade by the more generally accepted method.

THE INGREDIENTS should be chosen with great care. Pastry four and sugar of fine texture and only, the best grade of eggs should be used.

THE MIXING is important since

hould be used.

THE MIXING is important since rue spoogs cake is made without hortening or baking powder—the miny leavening agent being the ir which is put into the cake by neans of beaten eggs—the most important ingredient. The egg colks and whites must be beaten eggarately since more air is inlosed in the egg whites when neaten alone.

verbeaten whites will make a ry cake.

*Egg yolks should be beaten until hick and lemon colored as under-caten yolks cause a fough yellow treak at the bottom of the cake.

*HANDLE IT CAREFULLY

The flour may be folded into the caten yolks and sugar alternately with the egg, whites, or the egg whites may be added first and the lour folded in last. Sponge cake atter in this stage should be andled carefully as undermixing makes cakes of coarse texture, this overmixing will make a seavy, tough-textured cake of low olume.

heavy, tough-teausevolvolume.

BAKING is another important factor. A hot oven causes a hard crust which will burst open, to form on top of the cake, while an oven that is too cool produces a cake which is shrunken in appearance and of course, porous texture.

RECIPES
TRUE SPONGE CAKE

Wholesome Food Fate Depends Must Be Kept **Upon Dressing** That Way

Even the best of shiads may be spoiled by use of the wrong dressing. Here is a guide for using the more common dressings:

1-Plain French dressing is used with fresh solad greens.

2-Prench dressing with condiments is used with fresh salad greens.

3-Plain mayonnaise is used dwith fish, shelifish, vegetable and ment salads.

4-Whipped cream mayonnaise is used with fruit salads.

5-Mayonnaise with condiments is used with fruit salads.

6-Bolled dressing is used with fish and shelifish ishes, succulent vegetables, such as cuclimbers, tomatoes and celery cream cheese and nut salads.

7-The mode now is toward French dressing, though mayonnaise till holds its place. True French dressing is just off and wingar, but the Americanized French dressing is quite thick.

8-French dressing lends tuelf to many variations. A delicious flavor may be attained by using the highly seasoned vinegar drained from canned or bottled pickies in combination of tarragon and distilled vinegar is also flavorsome.

9-Roquefort cheese creamed first in oll may be added to

mas pickies in combination with the usual cider or distilled vinegar. The combination of tarragon and distilled vinegar is also flavority some.

9—Requefort cheese creamed first in oil may be added to French dressing and is delicious with a plain salad of greens.

10—Gournets like the flavor of garlic in salad dressing. This may be attained by rubbing the salad by allowing the garlic to stand for an hour in the dressing before it is ready to serve.

STAINED TABLECLOTH

To remove Jam or fruit stains for the stand of the

Cake Baked Beautifully - What Then? Icing, of Course, to Give Masterpiece Final Touch



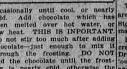
CREAMY BUTTER ICING to up butter cups bowdered susar top milk or cream terapoon vanilla ream butter until soft, ar and blend thoroughly.

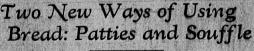
THE NEW-TYPE SHORTENING

better cook!

CHOCOLATE SEVEN-MINUTE

CIONG
1 cup sugar
36 teaspoon cream of tartar
36 teaspoon salt
1 egg white
36 teaspoon vanilla
2 eg. chocolate
Tut sugar, cream of tartar,





Dried Fruit Better If Cooked In Oven

water and salt in top part of double boller; and unbeaten egg white. Have water in bottom of double boller gently bolling; place sugar-mixture over water on store and begin beating immediately with a rotary beater, Beat eon-stantiy until the mixture looks fluffy and will stand in peaks when beater is pulled out quickly, when done, remove from water in-stantity. Add vanilla and stir or egular Chocolate Seven-Minute given above.

Oven (350 degrees F.) until brown and then add hot reamed entree, Then there is a new souffle.

Then there is a new souffle, which the bureau has namined fool proof cheese souffle:

\$ slices bread, % inch thick
% nound strong cheese or 1 cup grated cheese
\$ 2 cups milk
% teaspoon salt
Butter bread on one side and out into cubes. Lay one-half of the blend ½ cup of chocolate with 5 cheese. Add remaining bread and when the frosting is cool, sitering when the frosting is cool, sitering on the discover with the rotary beater. Beat eon-stantiy until the mixture looks fluffy and will stand in peaks when beater is pulled out quickly, when done, remove from water in-stantity. Add vanilla and stir or the white sugar in the otherwise follow directions as constituted in the night backing or roasting, which the bureau has namized fool proof cheese souffle:

\$ slices bread, % inch thick
% nound strong cheese or 1 cup grated cheese
\$ 2 cups milk
% teaspoon salt
Butter bread on one side and out into cubes. Lay one-half of the blead when the frosting is cool, sitrained on the side with one half of the blead when they are allowed when they are allowed when the park who fellow of lemma in a covered dish until the oven is ready; then add sugar, cover the colling water on it and the it is tand the first the power one could be streamed on the side of the water on the double way.

Then there is a new souffle, which the bureau has an added when they are allowed when the provent one tradic of the water on the other on one side and series of the cools.

Then there is a new souffle, which has double when the power



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and racy pickle relish!

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